

Benton County Environmental Health PO Box 579 Corvallis OR 97339-0579  
541-766-6841

Owner Name:  
CORVALLIS SCHOOL DISTRICT 509J  
LINCOLN ELEMENTARY SCHOOL  
110 SE ALEXANDER AVE

CORVALLIS, OR 97333

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110 SE ALEXANDER AVE

CORVALLIS, OR 97333

Inspection Type: SEMI  
Inspection Result: COMPLD  
Establishment #: 0250016 Area: 70

Units: 0  
County: 02

Phone: (541) 757-5955 x  
Inspector: Scott Kruger  
Start Date/Time: 7/6/2011 at 12:10:48 PM

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AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. THIS IS IN ACCORDANCE WITH OREGON ADMINISTRATIVE RULES CHAPTER 581.

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Violation = 42D VIOLATION OF SECTION 6-501.11 Physical facilities are not maintained in good repair, specifically:

**THE PAINT ON THE FLOOR IN THE BACK AREA WHERE THE REFRIGERATOR IS STORED IS DETERIORATING.**

Physical facilities shall be maintained in good repair.

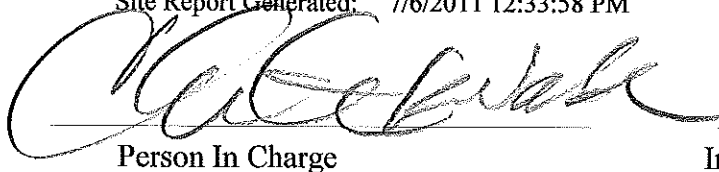
Violation = 99O This establishment has # 1 food handlers with # 1 having valid food handler certificates.

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PREPARED TURKEY SANDWICHES THAT WERE TEMPED ARE 41F AND BELOW  
COLD HOLDING MILK TEMPED ARE 41F AND BELOW  
WIPING CLOTH SANITIZER TESTED AT 200 PPM. PLEASE MAINTAIN AT 50-100 PPM.  
KITCHEN IS CLEAN.  
ALL NECESSARY FOOD SAFETY EQUIPMENT AVAILABLE.

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Person In Charge

  
Inspection By: Scott Kruger

FOOD SERVICE INSPECTION REPORT

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Establishment #: 0250016 Area: 70  
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Phone: (541) 757-5955 x  
Inspector: Robert Baker  
Start Date/Time: 1/17/2012 at 11:51:50 AM

AN EVALUATION OF SANITATION ON YOUR PREMISES HAS THIS DAY BEEN MADE AND YOU ARE HEREBY NOTIFIED OF THE VIOLATIONS FOUND. THIS IS IN ACCORDANCE WITH OREGON ADMINISTRATIVE RULES CHAPTER 581.

The 2009 FDA Food Code Significant Changes document has been discussed during this inspection and was left with the Person In Charge for review. For more information about the rule adoption process and for fact sheets regarding some of the changes, please see the website:

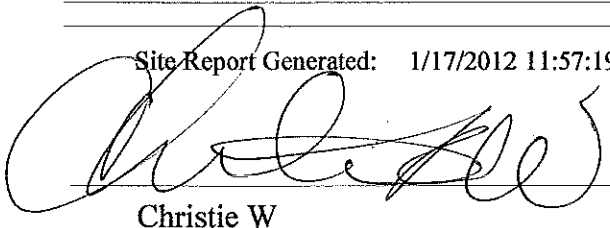
<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/FoodCode.aspx>. The updated Oregon Food Sanitation Rules will be effective July 1, 2012.

**Violation = 38A VIOLATION OF SECTION 6-202.11 Lights are not properly shielded, specifically:  
THE LIGHTING IN THE DRY STORAGE AREA ARE MISSING PROTECTIVE SHIELDING  
IN CASE OF BREAKAGE.**

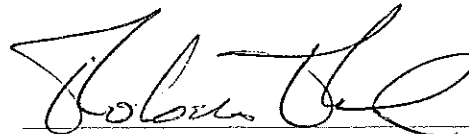
Effective shielding or shatter-resistant bulbs shall be provided for all light fixtures where there is exposed food, clean equipment, utensils and linens, and unwrapped single-service or single-use articles. Infrared or other heat lamps shall be protected against breakage by providing a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

ALL COLD HOLDING AT / OR BELOW 41F. ON FOOD ITEMS TEMPED - OK.  
HOT HOLDING AT / OR ABOVE 140F ON FOOD ITEMS TEMPED - OK. ALL POTENTIALLY HAZARDOUS FOODS (PHF) DISCARDED AFTER LUNCH SERVICE (TIME AS A CONTROL)  
DATE MARKING / DISPOSITION - OK. BE SURE TO DATE ANY PHF PRODUCTS LEFT ONSITE OVER 24 HOURS AFTER RECEIPT FROM CENTRAL KITCHEN.  
SANITIZING BUCKETS AT 50PPM BLEACH - OK.  
3 COMPARTMENT SINK NOT SET UP AT TIME OF INSPECTION.  
TEMPERATURE LOGS APPEAR TO BE UP TO DATE.  
ALL FOOD SAFETY RELATED MATERIALS ARE AVAILABLE, TEST STRIPS, THERMOMETERS.

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Christie W



Inspection By: Robert Baker

Food handlers in this establishment: 1

Food handlers with valid certificates: 1